

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A process for producing wheat dough which comprises adding ~~soybean protein as preparing~~ a plastic mixture ~~by mixing soybean protein~~ with a sugar in the form of liquid ~~having been preliminarily prepared and adding the resulting plastic mixture to wheat flour.~~

2. (Currently Amended) The process for producing wheat dough according to claim 1, wherein the amount of the soybean protein ~~as soybean protein constituent~~ in the plastic mixture ~~of the soybean protein and the sugar in the form of liquid~~ is 12 to 38% by weight in terms of anhydrous solid matter.

3. (Previously Presented) The process for producing wheat dough according to claim 1, wherein a water activity value of the sugar in the form of liquid to be used for the plastic mixture is 0.95 or less.

4. (Currently Amended) The process for producing wheat dough according to claim 1, wherein the amount of the soybean protein in the wheat dough ~~as soybean protein constituent~~ is 1 to 13% by weight in terms of anhydrous solid matter.

5. (Previously Presented) A process for producing a wheat product which comprises heating the wheat dough according to claim 1.